

Estadio

Para Comenzar | TO BEGIN

Servicio de Pan v

Housemade Bread w/ Olive Oil 4

Aceitunas, Ajo y Pepinillos gf v

House Marinated Olives, Pickled Garlic & Cornichons 7

Quesos v

Caña de Cabra (soft goat,) Manchego (semi-firm sheep),

Mahon (semi-soft cow), Membrillo & Raisin Crisps 16

Select One Cheese 6

Charcuterie de España w/ Country Bread

Jamón Serrano 18

Jamón Serrano, Chorizo & Lomo Embuchado 28

Catalan Mató Cheese v

Fresh Housemade Cheese, Raw Honey & Country Bread 14

Roasted Beet Salad

Belgian Endive, Orange, Mixed Greens & Idiazabal Cheese 13

Green Salad Mixto

Toasted Pecans, Dried Cherries, Radish, Honeycrisp Apple, Shaved Manchego &

Sherry Balsamic Vinaigrette 12

Boquerones o Anchoa

Pickled White Anchovies (Boquerones) & Country Bread 9

Salt-Cured Anchovies & Country Bread 9

Butternut Squash Soup

Toasted Pepitas & Roasted Squash Garnish 12

Croquetas | BREADED & FRIED BÉCHAMEL

Wild Mushroom, Arugula & Roasted Red Pepper 10

Jamón Serrano, Piquillo Pepper Emulsion & Pickles 10

Montaditos | OPEN-FACED SANDWICH

Pan con Tomate 8

Pan con Tomate y Jamón Serrano w/ Manchego Cheese 13

Smoked Duck w/ Caramelized Shallot & Foie Mousse 15

Bocadillos | LITTLE SANDWICH

Crispy Pork Belly w/ Pickled Shishito Alioli 8.5

Chorizo & Idiazabal 7

Pintxos | ONE-BITE SKEWER

Chorizo Pintxo

Chorizo, Manchego & Pistachio Crusted Quince Membrillo 3

Pintxo 'Gilda'

Anchovy, Olive & Piparra Pepper 3

Verduras y Huevos | VEGETABLES & EGGS

Fried Eggplant v

Garlic Alioli & Honey 11

Patatas Bravas v

Fingerling Potatoes, Bravas Sauce & Alioli 12

Patatas Bravas w/ Baby Chorizos 15

Shishito Peppers v

Blistered Peppers w/Sea Salt & Alioli 11

Crispy Cauliflower v

Tahini - Smoked Eggplant Sauce, Pickled Turnip 14

Bomba Rice v gf

Mushroom, Manchego, Scallion, & Truffle Butter 16

Crispy Brussels Sprouts v

Caramelized Onions, Pimentón Pine Nuts, Beet-Horseradish Sauce 14

Tortilla Espanola v gf

Olive Oil, Onion, Potato, Alioli, Sweet & Hot Peppers 16

Pescados & Mariscos | FISH & SHELLFISH

Bacalao Crudo

Chili Lime Sauce, Avocado, Orange, Crispy Onions & Micro Cilantro 15

Shrimp Ajillo

Garlic, Parsley, Lemon, Red Chili & Country Bread 20

Seared Scallops

Butternut Squash Purée, Parsnip, Turnip, Balsamic Reduction 24

Grilled Octopus gf

Garbanzo & Cannellini Bean Salad, Piquillo Pepper Emulsion 17

Rhode Island Calamari a la Plancha

Olive Oil, Garlic, Salsa Verde & Country Bread 18.5

Sherry-Glazed Seared Wild Maine Halibut

Escalivada w/ Celery, Eggplant, Carrot, Onion, Spinach, Dried Cherries,

Romesco Sauce w/ Almond 25

Steamed PEI Mussels

Chorizo Chistorra, White Wine & Old Bay Cream 19

Carnes | MEATS

Baby Chorizos

Housemade Potato Chips & Curry Sauce 14.5

Seared Foie Gras

Pomegranate Reduction, Strawberry Compote & Grilled Country Bread 24

Spiced Grilled Chicken gf

Basmati Rice, Napa Cabbage Slaw, Salsa Loca w/ Cilantro, Labne, Garlic 18

Grilled Pipe Dreams Farm Pork Chop gf

Creamy Bomba Rice, Chili Butter, Sherry~Pomegranate Reduction 23

Lamb Albondigas

Lamb Meatballs, Spicy Tomato Sauce & Olive Oil Mashed Potatoes 19

Hanger Steak

Patatas Riojanas, Chorizo, Valdeón Sauce 25

Postres | DESSERTS

Churros Españoles-Cinnamon Sugar, Chocolate Caliente 12

Manchego Cheesecake, Quince Glaze, Pistachio Granola 10

Pumpkin Bread Pudding, Dark Rum Caramel,

Vanilla Gelato, Candied Pepitas 10

Wines by the Glass

Espumante | SPARKLING

Parés Baltà, Brut Cava, Xarel-lo/ Macabeu/ Parellada, Penedès NV ~ 12.5
Conquilla, Brut Rosé, Pinot Noir, Catalunya NV ~ 12

Blanco | WHITE

Garciaevalo, Casamaro, Verdejo, Rueda 2021 ~ 12
Armas de Guerra, Doña Blanca/Godello Blend, Bierzo 2019 ~ 12
Fillaboa, Finca Monte Alto, Rías Baixas 2021 ~ 13

Rosado | ROSÉ

Can Sumoi, La Rosa, Sumoll/Parellada/Xarel-lo, Penedès 2021 ~ 12.5
Amextoi 'Rubentis,' Txakoli Rosé, Hondarribi Beltza/ Hondarribi Zuri, Getariako Txakolina 2021 ~ 14

Tinto | RED

Eguren Ugarte, Tempranillo, Rioja Alavesa 2015 ~ 14
Condado de Haza, Tinto Fino, Ribera del Duero 2019 ~ 15
Familia Anton, Flor de Vetus, Tinta de Toro, Toro 2017 ~ 13
Sindicat La Figuera, Garnatxa Negra, Montsant 2020 ~ 13.5
D.Ventura, Viñas do Burato, Mencia, Ribeira Sacra 2019 ~ 13

Ferez | SHERRY

La Cigarrera, Manzanilla, Sanlucar de Barrameda ~ 10
Cesar Florido, Cruz del Mar, Fino, Chipiona ~ 10
Gómez Nevado, Dorado, Sierra Morena, Córdoba ~ 11
E. Hidalgo, El Tresillo, Amontillado Fino, Xérès ~ 14
El Maestro Sierra, Amontillado, 12 Años, Xérès ~ 16
E. Hidalgo, Gobernador, Oloroso, Xérès ~ 11
Cesar Florido, Moscatel Dorado, Chipiona ~ 11

Port & Madeira | FORTIFIED FROM PORTUGAL

Broadbent Boal, Aged 10 Years, Madeira NV ~ 12
Quinta do Crasto, Late Bottled Vintage Port, Douro 2015 ~ 10

Gintonic | GIN & HOUSE-MADE TONIC

Old Raj Gin & Orange~Thyme Tonic ~ 15.5
Tanqueray 10 Gin & Elderflower~Citrus Tonic ~ 15.5
Mahon Gin & Lemon-Ginger-White Pepper Tonic ~ 15.5

Traditional Gintonic | SPANISH GIN & Q SPECTACULAR TONIC

Nordés Gin ~ cold distilled in Barcelona w/ Mediterranean Botanicals~ Spanish~Style on the rocks in a balloon glass ~ 13

Spanish Old Fashioned | RYE

Rye, Quince Membrillo, Spanish Brandy & Housemade Orange Spice Bitters – 15

Slushito | SLUSHEE

Jack O' Lantern – Pumpkin, Pumpkin Ale, Black Tea Infused Scotch, Lemon & Pimentón ~ 13
Sea Monster – Tequila, Blue Curaçao, Crème de Violette & Green Apple, Gummy Eyeball ~ 13

Sangria

Red Wine w/ Cachaça, Lime & Mint ~ 9
White Wine w/ Tequila, Apple & Rosemary ~ 9

Vermut | VERMOUTH

Priorat Natur (Catalonia) ~ 12
BCN Vermut (Catalonia) ~ 12
Atxa Rojo (Basque Country) ~ 10

Unos Altos | CLASSIC HIGH BALLS

Calimocho - Red Wine & Cola ~ 9
Tinto de Verano - Red Wine & Lemon Soda ~ 9

Cóctel Espumoso | SPARKLING COCKTAIL

Tecolate ~ Tequila & Cava, Grapefruit & Rosemary ~ 13
Spanish Variation~Spanish Brandy, Cava, Bitters ~ 13

Cerveza | BEER

DC EXCLUSIVE!

ALL THE WAY FROM ASHEVILLE NC



ALL WE BECOME IS JUST DIRT IN THE GROUND

DIPA//HAZY w/ Citra, Citra Cryo, Cryo, El Dorado, El Dorado Cryo, Incognito, Simcoe (16oz can) ~ 24

THE IMMACULATE TRAIL INTO

UNCOMPROMISING INCREDULITY

Imperial Stout w/Pecan, Peanut, Cashew, Hazelnut, Banana, Coconut, Cherries & Chocolate (25oz btl) ~ 36

Mahou, European Pale Lager (MAD) (11.2oz btl) ~ 8
Von Trapp Brewing, Pilsener Bohemian Style Lager (VT) (12oz can) ~ 8
Alhambra, Reserva 1925, Strong Pale Lager (Granada ESP) (11.2oz btl) ~ 8.5
Singlecut, Softly Spoken Magic Spells IIPA (NY) ~ 15
Sixpoint, Resin, Double IPA (NY) (12oz can) ~ 8.5
3 Floyds, Zombie Dust Pale Ale (IN) (12oz can) ~ 9
Breckenridge, Oktoberfest, Märzen (CO) (12oz btl) ~ 7.5
Alhambra, Reserva Roja, Bock (Granada ESP) (11.2oz btl) ~ 10
Left Hand, Wake Up Dead Imperial Stout (CO) (12oz btl) ~ 9

Sidra | BASQUE CIDER

Isastegi, Sagardo Naturala, PDO Euskal Sagardoa
5 oz glass ~ 7.5 /// 750mL bottle ~ 30

Refrescos | SODA

San Pellegrino Sparkling Water (750mL btl) ~ 8
Kas Lemon Soda (ESP) (330ml can) ~ 5
Coca-Cola/Diet Coke/Ginger Ale (12oz can) ~ 3.5
Lagunitas, Hoppy Refresher, Non~Alcoholic Hop Seltzer ~ 5